

NMK Rotary Oven



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BKI ROTARY OVENS ARE MANUFACTURED ACCORDING TO THE FOLLOWING STANDARD: BS EN 60 335-2-42: 2002



NOTICE : SAFETY CUT-OUT

For added safety all Rotary Ovens have a built in thermal cut-out to protect against over-heating through component failure or incorrect use.
If for any reason the thermal cut-out operates, the oven will automatically shut down and should be switched `OFF` disconnected from the mains and allowed to cool.

NOTE: THE THERMAL CUT-OUT WILL NOT RESET AUTOMATICALLY.

The oven must not be re-used until it has been checked by a Qualified electrician or BKI Appointed Service Agent.

SPARE PARTS

AB24100300	Fat Drawer
AB24100800	Door Assy - Operator (c/w Handle)
AB24100900	Door Assy - Customer (Plain)
ASY045	Drive Motor Asy (Parvalux, c/w 2" Pulley)
ASY112	Rotor Assy Complete - 3 spit
AT002	Basket Carrier
BA010	Basket
CA055	Calrod/Element (900W)
CP002	Capacitor 2.5uf
CR002	Shaft Support Bearing
CT004	Element Clip (Push on)
DS003	Door Seal
FT001	Rubber Foot
FU010	Fuse 500mA (Motor)
H0110	Door Hinge
KN019	Knob (Timer)
LI016	Neon (Clear)
QT001	Quartz Tube 1000W (Tab end)
QT010	Quartz Tube Holder (Ceramic)
SN006	Spring - Rotor Disc
ST001	Element Carrier (Customer side)
ST002	Element Carrier (Operator side)
SW001	Switch - Main (C17, 6 pole)
SW019	Switch - Rocker
TI018	Timer (120 mins)
TM011	Thermostat (Variable)
TM012	Thermostat (Hi-Limit)
VB004	V Belt (A42)

For further information please contact sales on +44 0870 990 4242

TROUBLESHOOTING

Read and understand the Operating Instructions

Clean the oven at the end of each working day

Refer to the troubleshooting guide if oven does not operate properly

NOTICE: ALL ELECTRICAL REPAIRS MUST BE PERFORMED BY AUTHORISED SERVICE PERSONNEL ONLY.

TROUBLESHOOTING

PROBLEM:	REASON/ACTION:
1. Chickens Take too long to cook	A. Oven not Pre-Heated B. Thermostat set to low C. Oven lamp failed or off D. Door seal failed E. Oven over loaded, increase cook time, cook less chickens or reduce product size.
2. Chickens Overcooked or burning	A. Thermostat set to high B. Cook time to long C. Too much seasoning
3. Chickens Undercooked (White spots on legs)	A. Thermostat set to low B. Cook time to short C. Oven not Pre-Heated D. Chickens/legs touching E. Chiller set too low F. Chicken cooked from frozen
Do Not cook Chicken or Meats from frozen in this oven, check chiller setting, products should not be loaded into oven below 1°C.	
4. Oven Smokes	A. Fat / Grease on elements B. Inadequate cleaning C. Oversize products dripping fat on to elements during cooking D. Thermostat set to high, reduce oven temperature when cooking small loads

WARRANTY

IMPORTANT NOTES

The installation and maintenance of the appliance should be carried out by a suitably qualified professional in accordance with safety legislation and standards.

Installation and maintenance undertaken by non-qualified personnel may invalidate the warranty. We accept no responsibility for the consequences of work carried out by unqualified personnel.

All BKI – EUROPE equipment is supplied to the following warranty from Standex International Ltd T/A BKI – EUROPE (hereinafter called “the Manufacturer”):

1. Subject to the other terms of this Warranty the Manufacturer will provide free replacement of defective materials and other components within a period of 12 months from delivery, where any defective part or component is reasonably attributable to faulty materials or workmanship and provided that the equipment or alleged defective part is forwarded pre-paid to the manufacturer. Except for quartz and halogen lamps, bulbs and glass doors which are not covered by this warranty.
2. The Manufacturer shall not be under any liability under this warranty if the equipment or any part thereof shall have been altered in any way or operated from the incorrect voltage circuit or used in a manner inconsistent with the Manufacturer instructions or otherwise neglected or misused or if any parts not supplied or approved by the Manufacturer shall have been fitted to the equipment.
3. The Manufacturer's liability is limited to the terms of this warranty which is given in consideration of the Purchaser's agreeing that it shall be so limited and that the Manufacturer shall be under no liability for any direct or consequential loss or for any personal injury or damage to property caused by any defect in the equipment or any part thereof howsoever the same may occur and whether or not the same may occur and whether or not the same is due to the negligence of the Manufacturer. Except for the foregoing no warranty or condition whether express or implied by common law statute or otherwise shall apply to any BKI – EUROPE Equipment.
4. This warranty shall be construed in accordance with English Law.

YOUR NEW ROTARY OVEN

BKI is justly proud of its international reputation as a leader in the catering equipment field. Our name on this oven assures you of the finest design and engineering.

It has been built and designed with care and dedication to give you many years of quality cooking and dependability and to ensure the highest return on your investment.

When located and used as it is intended, it is a silent salesman, merchandising your product to its fullest advantage. Read these instructions carefully, familiarise yourself with the controls and cooking instructions and look after it well. It will always be an asset to your business

UNPACKING AND SETTING UP

The oven has been completely assembled and tested before shipment.. It has been packed for safe shipment to your premises. Before connecting to the power supply, ensure that all fittings and packaging have been removed.

ELECTRICAL SUPPLY

Because of the high output it is essential that it is connected to the correct power supply by a qualified electrician. An electrical rating plate is located on each oven. See Installation Instructions. Our warranty is only effective if connected to the correct power supply by a qualified person.

NOTICE:- SAFETY CUT-OUT

For added safety all Rotary ovens have a built in thermal cut-out to protect against over-heating through component failure or incorrect use.

If for any reason the thermal cut-out operates, the oven will automatically shut down and should be switched "off" disconnected from the mains and allowed to cool.

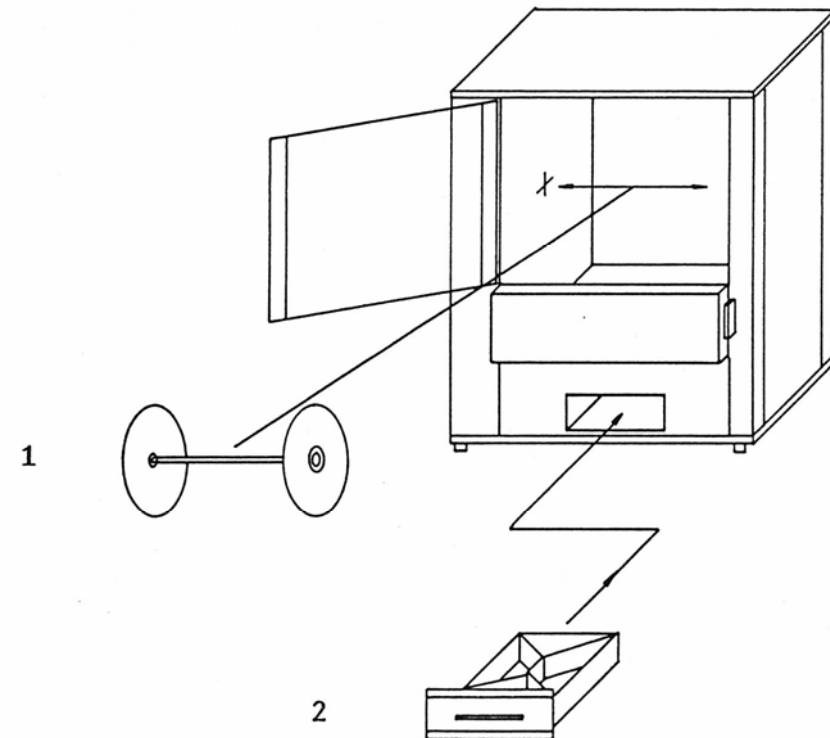
NOTE:- THE THERMAL CUT-OUT WILL NOT RESET AUTOMATICALLY.

The oven must not be re-used until it has checked by a qualified electrician or BKI service agent.

REMOVABLE PARTS

1. Centre Shaft & Rotor Disc Assembly

2. Fat Drawer



DAILY CLEANING SCHEDULE

- Clean down oven after last cook of the day as follows:-
- Turn thermostat down to zero, turn customer light "OFF".
- Remove accessories and allow to soak in a hot solution of grill clean and water.
- Turn mains switch "OFF" and disconnect oven from power supply.
- Remove the centre shaft and rotor disc assembly.
- Empty the fat drawer and replace in the oven.
- Clean element cover panels with a mild solution of grill clean using a damp cloth.
- Clean the oven interior with un-diluted grill clean, scouring pads may be used on stainless steel surfaces. (Work in the direction of the grain).
- Wash away all traces of grill clean with hot water down into the fat drawer and wipe clean.
- Empty fat drawer and wash out with grill clean.
- Clean oven glass doors Turn mains switch "OFF", disconnect from power supply and allow glass to cool.
- Clean glass with a dilute solution of warm water and grill clean using a soft cloth.
- Rinse thoroughly with clean water and dry with tissue or paper towels, use a clear liquid glass cleaner for a smear free finish.
- Thoroughly dry oven interior and removable parts, re-assemble oven and spray stainless steel panels with "ANTI-STICK" Spray.
- Wipe over oven exterior with a weak solution of detergent and warm water on a damp cloth only.

AVOID GETTING EXCESS WATER OVER THE CONTROL PANEL OR VENTILATION SLOTS OF THIS OVEN.

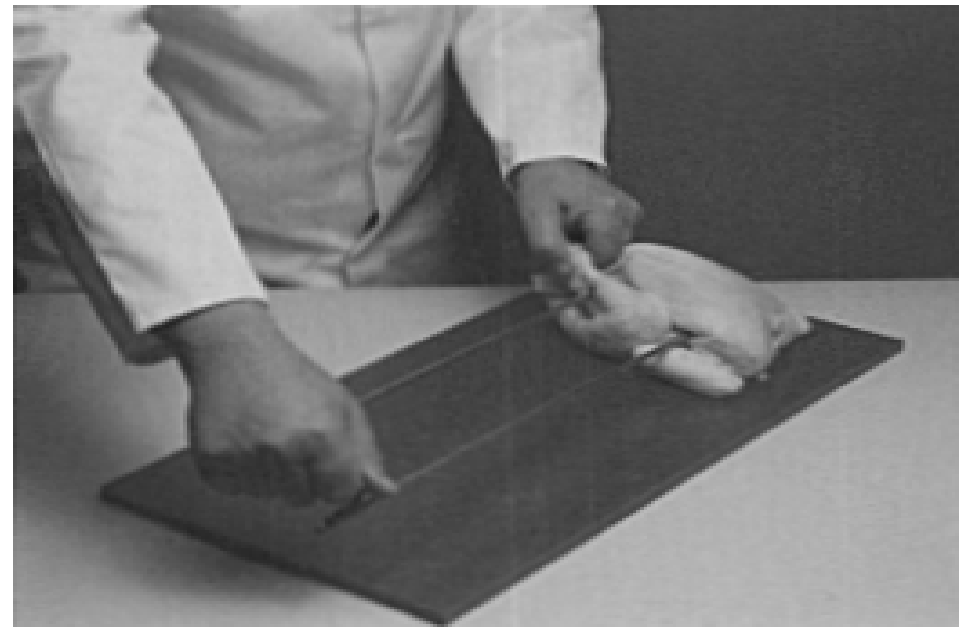
**DO NOT ATTEMPT TO CLEAN THE HEAT ELEMENTS OR HEAT LAMPS
DO NOT USE A WATER JET OR STEAM CLEANER
DO NOT USE ABRASIVE OR CORROSIVE CLEANING MATERIALS.**

ACCESSORIES..... AND HOW TO USE THEM

STANDARD MEATFORKS

These are ideal for chicken and poultry. Fold wings back, place chicken on its back with legs towards you. With the handle to the right-hand side facing up, run pointed ends of meat fork through sides of chicken under wings and through thighs (breast up and legs down). Ensure that legs of adjacent birds **DO NOT PRESS TIGHTLY TOGETHER**, this will cause the area of contact to be under-cooked!

Load meat forks into oven from the control side. Locate pointed ends into left hand disc, push against spring then locate handle ends into right hand disc.



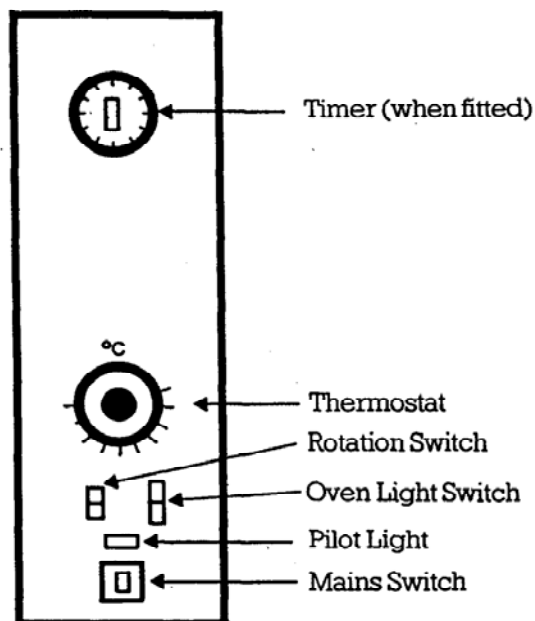
BASKETS

Baskets can be used for large chickens or other meats. After loading, simply locate pins in the holes on the discs or hooks onto basket hangers.

BAKING TRAYS

Baking trays are available for pies and other pastry products.

THE CONTROLS



Note: The position of the controls may vary on some models.

TIMER

The Timer is used to indicate the end of the cooking cycle. To use; wind clockwise through 360o and then wind back to the length of cooking time required.

THERMOSTAT

The thermostat controls the temperature inside the oven. Set to temperature required, The thermostat will maintain this temperature by automatically switching the heat elements on & off.

ROTATION SWITCH

This enables you to load and unload products by stopping and starting the rotating discs.

OVEN LIGHT SWITCH

This operates the light on the customers side of the oven.

PILOT LIGHT

Indicates Mains Power to the machine is 'on'

MAINS SWITCH

Controls electrical supply to the oven

DAILY CLEANING SCHEDULE

BKI "GRILL CLEAN"

"GRILL CLEAN" is a non-caustic, food safe, heavy duty degreasing cleaner formulated for use in ovens.

"GRILL CLEAN" can be used diluted with water or used un-diluted on stainless steel surfaces.

Under normal conditions and with good working practices this product is considered Non-Hazardous.

BKI "GRILL CLEAN" is user and environmentally friendly and bio-degradable.

The use of rubber gloves and eye protection is recommended.

BKI "ANTI-STICK" SILICONE SPRAY

"ANTI-STICK" SILICONE SPRAY will help prevent fats and cooking by-products from sticking to the oven interior surfaces and help reduce cleaning times.

"ANTI-STICK" spray must only be applied to a **COLD, CLEAN, DRY** oven before connecting to the power supply.

Spray onto stainless steel side panels, oven base and rotor discs.

DO NOT SPRAY oven glass doors, quartz lamps, elements or element cover panel.

Clean accessories and removable parts at regular intervals between cooks.

Allow meatforks, baskets etc. to soak in a hot solution of grill clean.

Scrub clean with a stiff nylon brush.

Spare sets of accessories are available to provide for advance preparation and cook continuity.

OPERATIONAL GUIDELINES

Oven Pre-heat

Always preheat the oven before loading with product.
Do not cook mixed products, IE: Large & small chickens, at the same time.
Do not cook with baskets & meat forks at the same time.

Load Oven

Load meat forks or baskets into the oven one at a time, starting & stopping the rotation with the rotor switch.
Load oven as quickly as possible to prevent excessive heat loss, use the timer to set a cook time after loading.

Clean down

Clean down and sanitise preparation tables and utensils, sanitise oven door handle & any areas that have been in contact with raw product, mop up any spillage's.

Temperature Probe Check

Always use probe wipes and a digital thermometer to check the product internal temperature to ensure product safety (Refer to page 7, Cooking Guide).
Check at least one chicken on each meat fork or a cross section over the full oven load and record the temperatures in a temperature log book.
If there are any doubts, close the oven door and cook for a further 5-10 minutes then re-test.

Product Unloading

Prepare unloading tray, trolley, unloading pliers, oven gloves, tongs etc.
Open oven door fully & stop rotation using rotation switch
Remove meat forks using unloading pliers, remove baskets using oven gloves.

Further cooking

Empty fat drawer after **EVERY COOK**.
If you intend to cook again immediately allow oven to pre-heat before loading.

Cleaning

Clean accessories and removable parts at regular intervals between cooks.
Clean glass doors at regular intervals between cooks; allow glass to cool before cleaning.

DO NOT USE ABRASIVE OR CORROSIVE CLEANING MATERIALS

COOKING TIMES

COOKING TIMES & TEMPERATURES (GUIDE ONLY)

The use of a digital thermometer is strongly recommended to ensure product safety.

Product	Temperature	Time (min) Per KG/LB	Or to Internal Temp °C
CHICKEN (Trimmed)	180	55/25	85-90°C
PORK	170	55/25	85-90°C
BEEF	To taste according to finished requirement.		60-75°C Refer to thermometer
LAMB	180	66/30	80°C
TURKEY	180	55/25	85-90°C
<u>PASTRY</u>			
Frozen Pie	200	35-45 mins	7oz-195g
Fresh Pies	190	25 mins	7oz
<u>FRESH DOUGH</u>			
Danish Pastry	180	4-5 mins	5-6oz-170g
Cake Products	180	12 mins	8-9oz-275g
Bread Rolls	190	3-4 mins	2.5oz – 70g

USING A MEAT THERMOMETER FOR EVEN BETTER RESULTS!

A meat thermometer will help you combine art with science. It will tell you precisely when the food is cooked to your requirements, help minimise weight loss and maximise moisture content.

Recommended Thermometer Readings when cooked °C

PORK	85-90
POULTRY	85-90
LAMB	80
HAM (ROAST)	75
VEAL	75
BEEF (WELL DONE)	75
BEEF (MEDIUM)	65
BEEF (RARE)	60

BARBECUE CHICKEN (Whole Birds, Trimmed, up to 1.3kg / 3lb)

Trim excess skin from neck and remove giblets and feathers. If trussed, do NOT remove ties. Moisten chicken and rub on Dry Barbecue Seasoning. Place a small amount of seasoning inside cavity. Place on meat forks (see accessories for instruction) or in baskets.

Baskets are recommended for chicken portions & whole chicken above 1.3kg / 3lb. See Cooking Guide for times and temperature.

Make sure chickens are well cooked. It is better to over-cook chickens a little than to under-cook them. Trussed or tied chickens will need more cook time than trimmed birds.

The use of a meat thermometer is strongly recommended.

ROAST BEEF

Meat should be prepared according to method of serving required. Large, rolled & tied joints can be cooked on meat forks, small joints in baskets.

Cook at 170°C to taste, well medium or rare. Always be guided by meat thermometer probe and remember to allow to cool before refrigeration or if meat is to be sliced on a cook meat machine.

ROAST PORK

Prepare pork with correct spice, either Lemon Pepper or Grill Spice. If bone has been removed, string in neat ties with not more than 2" between each string. Some seasoning can be added to the cavity where the bone was removed for extra flavour. If on the bone score the rind with a sharp knife in a criss cross fashion to create diamond effect and rub in spice. Place meat joint in the basket bone down or rind up. If rind is removed, ensure fatty part of joint is on top. Insert meat thermometer so that point is at centre joint. If on the bone ensure probe does not touch the bone as this will give a false reading.

Cook at 170°C until internal meat probe is at 90°C and remove from oven. If meat is to be sliced when cold, leave to cool before placing in the chiller, do not remove probe until meat is cold.

SPARE RIBS

Season the sheet of spare rib with BKI Grill Spice and cook at 170°C. Do not over-cook as it tends to dry out. When meat pulls away from bone this is a good indication that the ribs are done, always check with temperature probe.

Immediately before removing from the oven, brush both sides with Barbecue sauce. This adds good colour and a delicious barbecue flavour. Leave in for short while to allow the full flavour of the sauce to be absorbed.

STUFFED BELLY ROLLS

Season the inside of the belly with Barbecue King Grill Spice. Spread on a layer of finely chopped onion. Roll the whole belly and tie with individual ties. Season the outside with Grill Spice and cook on meat forks or in a basket at approximately 30 minutes per pound at 170°C. Use a meat thermometer and remove when temperature 90°C, sprinkle with black pepper or Grill Spice to taste. Cut into portions.

PORK STRIPS

Cut belly into strips, spice with Grill Spice or seasoned breadcrumbs and cook in a basket for approximately 20 minutes at 170°C.

CUMBERLAND SAUSAGE / SAUSAGES

Place sausages on cold baking trays approx 25mm/1" apart, secure Cumberland sausage rings with a skewer or satay stick. Turn sausages half way if required.

JACKET POTATOES

Wash & cook evenly sized white baking potatoes in baskets, cook potatoes open for hard skins, wrap in tin foil to keep skins soft. Cook for 1 hr at 180°C or until soft, check with a knife or skewer